

# Retail Food Inspection Report


Floyd County Health Department  
Telephone (812) 948-4726

|   |  |   |                               |
|---|--|---|-------------------------------|
| <b>Establishment Name</b><br>BEARNO'S FLOYDS KNOBS                      | <b>Telephone Number</b><br>Est 812-923-4600<br>Own 812-989-4469  | <b>Date of Inspection</b><br>11/10/2020   | <b>ID#</b>                    |
| <b>Address</b><br>401 LAFOLLETTE STATION, FLOYDS KNOBS IN 47115         |  |   |                               |
| <b>Owner</b><br>KIRK JOHNSON  | <b>Purpose</b><br><input checked="" type="checkbox"/> Routine<br><input type="checkbox"/> Follow-up<br><input type="checkbox"/> Complaint<br><input type="checkbox"/> Pre-Operational<br><input type="checkbox"/> Temporary<br><input type="checkbox"/> HACCP<br><input type="checkbox"/> Other (list) | <b>Follow Up</b><br>11/17/2020  | <b>Released</b><br>11/10/2020 |
| <b>Owner's Address</b><br>2006 COTE DE CHAMBORD FLOYDS KNOBS, IN 47119- |  | <b>Menu Type</b><br>1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/> |                               |
| <b>Person in Charge</b><br>CONNER BROCKMAN                              |  |   |                               |
| <b>Responsible Person's Email</b>                                       |  |   |                               |
| <b>Certified Food Handler</b><br>SHERRY CARAWAY                         |  |   |                               |

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"  
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

| Section # | C | NC | R | Narrative  | To Be Corrected |
|-----------|---|----|---|--|-----------------|
| 118       | X |    |   | Observed staff unable to answer food safety basics- temperatures, sanitizers, etc Establishment's certified food manager should retrain staff in basic principals.   | RETRAIN STAFF   |
| 188       | X |    |   | Measured marinara at 65 degrees. Already cooked foods should be rapidly reheated to 135.   | CORRECTED       |
| 246       | X |    |   | Observed staff not changing gloves after touching masks and clothing.  | RETRAIN STAFF   |
| 438       | X |    |   | Observed chemical sprayer at host stand to be lacking common name label.   | TODAY           |
| 177       |   | X  |   | Observed bar ice bin being left open when not busy.  | RETRAIN STAFF   |
| 191       |   | X  |   | Observed establishment using quat. ammonia sanitizer in buckets, but only having chlorine test strips available. If using both bleach and ammonia, than establishment is required to have both types of test strips. | 1 WEEK          |
| 297       |   | X  |   | Observed bar soda gun to be moldy.   | CORRECTED       |
| 297       |   | X  |   | Observed bulk ice bin to be moldy.   | TODAY           |
| 297       |   | X  |   | Observed tea filter bulb to be rusty.  | TODAY           |
| 410       |   | X  |   | Observed no light shield over walk-in cooler.  | 1 WEEK          |
| 416       |   | X  |   | Observed dead bugs in BOH light shields.   | 1 WEEK          |
| 430       |   | X  |   | Observed (2) lights out in kitchen.  | 1 WEEK          |

**Summary of Violations** C 4 NC 8 R 0

|  |  |
|--|--|
| Received by (name and title printed):<br>CONNER BROCKMAN | Inspected by (name and title printed):<br>A.J. Ingram CHIEF FOOD SPECIALIST  |
| Received by (signature):                                 | Inspected by (signature):<br> |
| cc:  | cc:  |